

ST HUBERTS



2020 Chardonnay

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862. By the late 1800s it had grown to be the largest estate in the area. The wines enjoyed immediate and on-going success at wine shows both domestically and abroad. The onset of the Great Depression, the increasing popularity of fortified wine and the emerging profitability of dairy farming saw the vineyard revert to grazing in the 1920s. It wasn't until the 1960s that the Yarra Valley again rose to prominence as a wine region and St Huberts was once again one of the pioneers.

Fruit for this Chardonnay was sourced from premium sites in the Lower Yarra Valley. A selection of clones was used, with two thirds being Gingin and the balance French Dijon. A mix of destemmed fruit and whole bunch pressing is employed, then high solids juice was fermented in a mixture of new and seasoned French oak. The wine spent its entire oak maturation on yeast lees and was racked just prior to blending. A small portion of the wine went through malo-lactic fermentation to add texture and palate weight.

Winemaker Comments Greg Jarratt

Vineyard Region: Yarra Valley

Grape Variety: Chardonnay

Vintage Conditions:

A windy (and at times wet) spring resulted in poor fruit set, hence yields were low in the Yarra. After avoiding the fire and smoke, cool conditions led to nice slow ripening and good acid retention. A solid year.

Technical Analysis

Harvest Date: Early March 2020

pH: 3.30

Acidity: 5.5g/L

Alcohol: 13.0%

Residual Sugar: 1.9g/L

Bottling Date: March 2021

Peak Drinking: Drink now to enjoy vibrant varietal flavours or allow depth and complexity to grow over the next three to five years or so.

Maturation:

Fermented and matured for eight months: 100% French oak barriques, with around 38% new.

Colour:

Pale/med straw appearance with green hues.

Nose:

Quite a full and complex nose displaying tinned pineapple, pear, and nectarine, along with citrus and mineral flint. Fruit aromas are enhanced by hazelnut barrel ferment characters. All this framed with some lovely French oak spice and toast.

Palate:

The palate is generous, even, and textured, with nectarine, citrus and apple pie flavours. Although quite fleshy, the wine maintains clean lines and drive through to a long finish.

Tasted 20th August 2021